

# VIDAL-FLEURY

## GIGONDAS ROUGE

2021

The terroir of Gigondas is nestled at the foot of the Dentelles de Montmirail. The Grenache and Mourvèdre grapes of this cuvée are grown in the Montmirail area, to the south of the appellation, on sandy limestone soils. The Syrah grapes are cultivated in terraces within the Dentelles, on marly soils covered with limestone scree. The climate is Mediterranean, influenced by the Mistral wind.



The 2021 vintage was characterized by freshness. May and June, cooler than usual, delayed flowering. Summer sunshine provided the necessary warmth to enrich the grapes with sugars and aromas. Subsequently, meticulous aging, tailored to each wine and terroir, brought out the full potential of our cuvees.

2021

Harvest began on September 15th.



Grenache, Syrah and Mourvèdre.



The winemaking process involves destemmed grape harvesting, alcoholic fermentation under controlled temperature, and a maceration period of three to four weeks. Aging occurs in large oak barrels for 70% of the blend and in stainless steel tanks for the remaining 30% of the blend, lasting for 18 months.



A carmine red robe with dark and shiny reflections. A rich and elegant nose featuring notes of black fruits, cocoa, and Mediterranean scrubland. The palate is refined and concentrated, with present and silky tannins that give the wine a warm mouthfeel without masking its natural minerality. The finish is long, marked by flavors of black olives and smoky notes.



Aging potential between 10 to 15 years.



Ideal to pair with meat-based dishes such as truffled beef tartare, venison stew with grand veneur sauce, lamb leg with snail butter, or certain cheeses like Banon or Fourme d'Ambert.



Jancis  
Robinson

15/20

bettane +  
desseauve

91/100

